



Christmas Party Menu



Available from Monday 30th November to 24th December

Starters



- Roast Parsnip & Celeriac Soup**, acacia honey, turnip crisps, sourdough (G)(V+)
Mushrooms on Toast, white wine cream sauce, tarragon, baby spinach, parmesan (G)(V)
Smoked Salmon & Atlantic Prawn Cocktail, bloody mary dressing, baby gem, sourdough (G)
Braised Belly Pork, apple gel, ham hock & haggis croquette, crackling, beetroot (G)
Peppered Beef Carpaccio, rocket, parmesan, truffle vinaigrette (G)
Seared Scallops, white onion puree, pancetta lardons & sweetcorn (G) (£4 surcharge)



Mains



- Roast Crown of Berkshire Turkey**, sage & onion stuffing, roast potatoes, honey roasted roots, pigs in blankets, cauliflower puree, sprouts & bacon, rich turkey jus (G)
Pan-roasted Salmon Supreme, garlic crushed potatoes, butternut squash puree, green asparagus, Atlantic prawn & white wine sauce (G)
Jacobs Ladder - Short Rib braised in red wine, suet pudding dumpling, glazed carrots, roasted bone marrow, jus (G)
Pink-carved Venison Steak, dauphinoise potato, winter roots, green beans, blackberry jus (G)
Root Vegetable Gratin, roasted hazel nuts & blue cheese, tender stem broccoli, honied vegetables (G)(V)
Saffron Risotto, butternut squash, peas, baby spinach (G)(V+)

Dessert



- Christmas Pudding**, brandy creme anglaise
Sticky Toffee & Date Pudding, banana caramel sauce (V)
Chocolate Tart, raspberry sorbet, honeycomb (V)
Blueberry & Lemon Curd Fool (G)(V)
Warm Winter Fruit Strudel, whipped cream (V)
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2 Courses £32.00
3 Courses £38.00



The Duke, 2 Upper Village Road, Sunninghill SL57AG

Full Allergen File available on request. Dishes marked as V(Vegetarian), V+ (Vegan Option) or G (Low Gluten Option) can be altered to exclude these allergens or ingredients upon request.

Please ensure you notify us of any food intolerance or allergies when placing your food order.